



Sumptuous
RARE TREAT

MILLER & CARTER
- STEAKHOUSE -

Sumptuous

RARE TREAT

Two courses from £17.95 | Three courses from £20.95

STARTERS

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy Cheddar & spinach sauce, topped with savoury granola and served with toasted breads

HOUSE NACHOS v

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream, smashed avocado & jalapeños

SALT & PEPPER CALAMARI

Served with black garlic aioli

MAINS



THE STEAK EXPERIENCE

by the Masters of Steak

All of our steaks are served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf. Then it's down to you to be the master of your steak and choose your steak sauce and wedge dressing.

30 DAY AGED RUMP 8OZ

A firm texture and rich flavour, recommended medium

50 DAY AGED BLACK ANGUS BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour, recommended medium (£2 supplement)

30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare (£5 supplement)

50 DAY AGED BLACK ANGUS RIBEYE 8OZ

Fine marbling results in an intensely packed flavour, recommended medium (£6 supplement)

YOUR STEAK, YOUR WAY

Choose your wedge dressing

Bacon & Honey Mustard, Buttermilk Ranch & Croutons, Long Clawson Stilton & Blue Cheese or Garlic Mayonnaise & Grana Padano

Choose your steak sauce

British Beef Dripping, Porcini Mushroom & Black Garlic, Rich Bordelaise, Three Peppercorn, Classic Béarnaise or Churrasco

SOMETHING LIGHTER?

Swap your steak accompaniments and enjoy your expertly grilled steak with a fresh wedge salad instead. Crunchy iceberg lettuce, red and yellow cherry tomatoes, avocado and your choice of wedge dressing and steak sauce, listed above.

BARBECUE GLAZED CHICKEN

Topped with Monterey Jack cheese, barbecue sauce and crispy pancetta crumb. Served with crispy onion loaf, seasoned fries and slaw

BACON & CHEESE BURGER

Topped with smoked streaky bacon and Monterey Jack cheese

GRILLED SEA BASS

Served on crushed baby potatoes, grilled tenderstem broccoli, with a lobster & Prosecco sauce

ROASTED CAULIFLOWER WEDGE ve

Served with sweetcorn purée, pomegranate, savoury granola and baby potatoes

SIGNATURE WEDGE SALAD

Crunchy iceberg lettuce with Long Clawson Stilton crumb, crispy smoked bacon, red and yellow cherry tomatoes, fresh avocado and blue cheese dressing

with sliced fillet tails (£6 supplement)

DESSERTS

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream

BELGIAN CHOCOLATE BROWNIE v

Served warm with pecan praline ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard

ICE CREAM & COOKIE v

A choice of three ice creams, served with a house-baked double chocolate cookie and rich Belgian chocolate sauce. Choose from vanilla bean, double chocolate, pecan praline or strawberry

Per person, our mains vegetarian option can be enjoyed from £15.95 for two courses and £18.95 for three courses

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes.

v = made with vegetarian ingredients, ve = made with vegan ingredients; however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Weights stated are approximate uncooked weights. Some of our dishes contain alcohol - please ask a team member for further details.